

*"At Drift, we celebrate familiar
flavors with a modern twist, bringing a
little island sunshine to every plate."*

- Founder

B R E A K F A S T

7AM - 11AM

DRIFT BREAKFAST PLATE

Choice of eggs, sausage, grilled tomato, baked beans, hash brown, and slices of sourdough baguette

P390.00

DRIFT EGGS BENEDICT

Two poached eggs served on toasted sourdough with spinach and which choice of **bacon** or **cured salmon**, topped with rich homemade hollandaise sauce

P480.00

DRIFT TOCILOG

Sweet and savory classic pork tocino served with garlic rice, sunny side eggs and a side of atchara with homemade spiced vinegar

P380.00

BREAKFAST WRAP

A soft flour tortilla wrapped burrito-style with scrambled eggs, grilled tomatoes, lettuces and your choice of **pulled pork** or **chicken**
(Vegetarian option upon request)

P390.00

SUNRISE OATS

Creamy oats with chia seeds served with your choice of **milk**, **oat milk**, or **plain yogurt**. Topped with fresh banana, mango, coconut flakes. Honey on the side

P360.00

AVOCADO TOAST (SEASONAL)

Smashed avocado on toasted sourdough with tomatoes, olive oil, and sprinkle of himalayan black salt topped with your choice of eggs (Optional no eggs)

P390.00

EGGS YOUR WAY

Two eggs prepared your way

Sunny side up • Scrambled • Plain omelette • Poached • Boiled

Served with toast & butter

P290.00

Kindly advise our staff of any food allergies or dietary restrictions prior to ordering



S O U P S | S A L A D S

SOUP OF THE DAY

Chef's daily creation made with seasonal ingredients.
Please ask our staff for today's special

P270.00

SEAFOOD SINIGANG IN A JAR

Classic filipino tamarind based sour soup with fresh local fish, calamari, mussels, shrimps - cooked and served uniquely in a jar

P350.00

COASTAL CHICKEN SALAD

Crisp mixed greens topped with tender grilled chicken, papaya or avocado, fresh tomatoes, cucumber and crunchy croutons Served with our signature house made mustard dressing

P420.00

TROPICAL DRIFT SALAD

Crisp Lettuce with papaya or avocado, dried berries, crunchy nuts and seeds, and shaved coconut. Served with our signature house mango dressing on the side

P400.00

EXTRAS | ADD ONS

PLAIN RICE	P 45	BACON	P 120
GARLIC RICE	P 60	CURED SALMON	P 130
ANNATTO RICE	P 65	BEEF PATTY	P 160
BREAD BASKET	P 150	HASH BROWN	P 45
SWEET POTATO FRIES	P 150	EGG	P 30
HAND CUT FRIES / WEDGES	P 190	HONEY SRIRACHA	P 30
MASHED POTATO-CARROT	P 150	HOLLANDAISE	P 80
SEASONAL FRUIT	P 350	HONEY	P 30
SLICE OF SOURDOUGH	P 60	SOURDOUGH BAGUETTE SLICES	P 35 /4PCS

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A P P E T I Z E R

CHICKEN INASAL SKEWERS

Tender marinated chicken with eggplant grilled to perfection, served with a side of house made atchara

P280.00

TUNA OR EGGPLANT MOZZARELLA BITES

Crispy golden bites with mozzarella. choice of savory real tuna meat or flavorful eggplant, served with dipping sauce

P220.00

FILIPINO CEVICHE (KINILAW)

Fresh fish tossed with creamy coconut, fresh onion, and a gentle touch of chili for a simple, refreshing island favorite

P380.00

TROPICAL SHRIMP MEDLEY

A twist on the traditional chilled shrimp cocktail with a tangy, flavorful sauce, layered and crafted for refreshing island inspired appetizer

P320.00

CRISPY CHICKEN ADOBO RAVIOLI

House-made, hand-rolled ravioli filled with chicken adobo and cream cheese, crisped to golden perfection and celebrating the fusion of Filipino heritage and Italian tradition.

P260.00

COCONUT ENSALADANG TALONG

A baba ganoush-inspired island twist — smoky chopped eggplant with coconut cream and basil. Served with toasted sliced sourdough baguette

P300.00

SWEET POTATO CROQUETTES

Creamy sweet potato croquettes with mozzarella center, fried until golden and crisp. served with a house made napolitano sauce

P210.00

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MAIN

SOUS VIDE ISLAND CHICKEN INASAL

Tender chicken marinated in classic inasal flavors, cooked sous vide then finished on the grill. Served with annatto rice, house made atchara and vinegar dipping sauce

P380.00

CRISPY BICOL EXPRESS PORK BELLY

Tender pork belly, cooked sous vide for 7 hours to perfection, served on a bed of sweet potato and a rich creamy coconut sauce inspired by the classic bicol express

P450.00

ISLAND BEEF GOULASH

Slow-braised premium chuck eye beef stew in a rich paprika-tomato sauce—enriched with a touch of coconut milk for island warmth. Served with grilled sourdough or creamy potato-carrot mash

P490.00

SALAWAKI & CALAMARI RISOTTO

Risotto with salawaki (sea urchin) and calamari, finished with lemongrass oil and local spiced vinegar

P450.00

CATCH OF THE DAY

Fresh, locally sourced fish — pan-seared, served over roasted bell peppers, onion and tomatoes, finished with a turmeric-ginger sauce and with delicately honey glazed fish skin

P430.00

TROPICAL VEGAN BUDDHA BOWL

Fried tofu, vibrant veggies, beans, ripe mango, and brown rice — Served with your choice of **sesame-calamansi** or **coconut curry** dressing

P390.00



MAIN

GOURMET PULLED PORK BURGER

Tender, slow-braised pulled pork layered with mixed pickled vegetables, grilled mozzarella cheese and saffron mayo in a toasted brioche bun, served with sweet potato fries/chips, and a side of garden salad

P470.00

DRIFT HOUSE BEEF BURGER

Homemade premium imported beef patty grilled to perfection, topped with roasted mixed vegetables, caramelized onion and double cheddar cheese, served with sweet potato fries/chips, and a side of garden salad

P490.00

DESSERT

TRES TURON

Crispy triangle turon individually stuffed with ube, jackfruit, and banana. Paired with house-made latik sauce, a velvety caramelized coconut reduction. A fun modern take on a Filipino favorite

P200.00

DARAL POCKET

A delicate crepe filled with muscovado-caramelized coconut, folded into a pocket and served with chocolate and coconut milk sauces.

A contemporary take on the Tausug Daral of Mindanao

P250.00

CHAMPORADO LAVA CAKE

Warm molten cake inspired by champorado, the Filipino chocolate rice porridge, blending rich tablea chocolate and soft sponge with a flowing chocolate center

P300.00